



ADELAIDE HILLS

## Chardonnay 2007

K1 Chardonnay is styled to accentuate the characters of Kuitpo's cool growing conditions and terroir. The fruit is gently handled to ensure aromatics are retained, with French oak and malolactic fermentation used to enhance the wine's purity of fruit character.

The nose of the 2007 K1 Chardonnay plays an exotic harmony of macadamias, sandalwood, orange zest with notes of truffle and sage. The vibrant aromatics reveal further layers with a touch of warmth, including mango, white peach and honeydew melon.

These enticing aromas lead into a savoury, nutty palate with silken texture; incisive acid creates a perfect partner for food.

This finely balanced drop will only improve with time, so be confident of enjoying now and for the next 5-8 years. We suggest removing from the fridge 15 minutes before serving.



### Winemaking

Variety	100% Chardonnay, clones I10V1 and G9J7
Region:	K1 Vineyard
Harvest:	Handpicked 8th March 07
Winemaking:	Fermented in 100% French barriques. 30% new oak, and 70% aged between 2 and 5 years.
Alcohol:	13.5 % alc/vol
Total acidity:	6.89 g/L
pH:	3.2
Residual sugar:	3.3 g/L